



Cooking with Margaret

Cheese and Walnut Loaf

Ingredients

- 225g Self-raising flour
- 1 level teaspoon dry mustard
- a good pinch of salt
- a shake of pepper
- 125g margarine
- 125g grated Cheddar cheese
- 25g chopped walnuts
- 2 beaten eggs
- 150 ml milk

Margaret Flegg.

• Method

1. Sieve together into a bowl the flour, mustard, salt and pepper. Rub in the margarine. Mix in the cheese and walnuts, then add the eggs and milk and mix well.
2. Grease a 450g loaf tin and line base with greased, greaseproof paper. Tip in the mixture.
3. Bake just below the middle of a moderately hot oven, Gas 5, 375° F, 190° C, for 1½ hours. Leave to cool for a few minutes before turning out on to a wire cooling rack.
4. Eat cold with butter.